	Mon	Tue	Wed
UNCH MENU AND ACTIVITIES		1 11:45 LUNCH MENU Beef Stew Whole Grain Bread Garden Salad Cantaloupe 1:00 Movie, Blind Side	2 10:30 Line Dancing, lunch room 11:45 LUNCH MENU Mediterranean Fish Brown Rice Pilaf Broccoli & Cauliflower Carrot Raisin Salad Apricot 12:45 Bingo, lunch room
	7 10:30 Dancing, lunch room 11:45 LUNCH MENU Spaghetti w/ Meat Sauce Marinated Salad Sautéed Fresh Broccoli 100% Fruit Juice Hawaiian Day Party 1:00 BIG BINGO, lunch room	8 8:30 HICAP 9:15 Eyeglass Repair 11:45 LUNCH MENU Breaded Cod Corn Chowder Whole Grain Roll Sautéed Asparagus Oven Browned Potatoes Orange 1:00 Movie, Law Abiding Citizen	9 10:30 Line Dancing, lunch room 11:45 LUNCH MENU BBQ Chicken Pasta Salad Cauliflower & Carrots Apple 12:45 Bingo, lunch room
ICH MENU	14 10:30 Dancing, lunch room 11:45 LUNCH MENU Salmon Stuffed Boats Couscous Swiss Chard Baked Tomato Peaches	15 11am Information + Referral 11:45 LUNCH MENU Pork Chop Vegan Split Pea Soup Whole Grain Muffin Garden Salad Tangerine Oatmeal Cookie 1:00 Movie, The Time Traveler's Wife	16 10:00 Podiatry Screening 10:30 Line Dancing, lunch room 11:45 LUNCH MENU Chop Suey w/ Pork Fried Brown Rice Chilled Broccoli Salad Fresh Fruit 12:45 Bingo, lunch room 2:00 Senior Advisory Committee Meeting
2010 LUN	21 10:00 Fashion Show 10:30 Dancing, lunch room 11:45 LUNCH MENU Turkey Meatloaf w Gravy Whole Grain Bread Brussels Sprouts Garlic Mashed Potatoes Fresh Fruit 2:00 Newcomers Group	22 9:15 Eyeglass Repair 11:45 LUNCH MENU Chicken Pot Pie (vegetarian available) Confetti Coleslaw Apple 1:00 Movie, Old Dogs 1:00 HICAP 2:00 Hearing Screening	23 10:30 Line Dancing, lunch room 11:45 LUNCH MENU Salmon Fillet Brown Rice Steamed Spinach Minestrone Soup Banana Sugar-Free Pudding 12:30 Alzheimer's Screening 12:45 Bingo, lunch room
JUNE	10:30 Dancing, lunch room 11:45 LUNCH MENU Swedish Meatballs Egg Noodles Baked Tomato Spinach & Cheese Salad Pineapple	29 11:45 LUNCH MENU Pasta Primavera w/ Ham Hard Boiled Egg Garlic Bread Garden Salad Banana Oatmeal Cookie 1:00 Movie, Precious	30 10:30 Line Dancing, lunch room 11:45 LUNCH MENU Chicken A La King Brown Rice Pilaf Au Gratin Potatoes Apple 12:45 Bingo, lunch room

Thu	Fri
3 8:30 Notary Service 10:30 Dancing, lunch room 11:45 LUNCH MENU Spinach Salad & Black Bean Soup Hard Boiled Egg Whole Grain Muffin Vanilla Yogurt w/ Bananas 1:00 SALA Appts	4 10:30 Dancing, lunch room 10:30 Blood Pressure 11:45 LUNCH MENU Szechwan Chicken Brown Rice Sauféed Cabbage Green Salad Pineapple 1:00 Movie, Blind Side
10 10:30 Dancing, lunch room 10:00 VTA Cards 11:45 LUNCH MENU Stuffed Cabbage Brown Rice wl Baked Veggies, Feta Cheese and Cherry Tomatoes Fruit 1:00 WORKSHOP, Cross Sums	11 10:30 Dancing, lunch room 10:30 Blood Pressure 11:45 LUNCH MENU Egg Frittata Whole Grain Muffin Salad Three Bean Salad Sugar-Free Jello w/ Pineapple 1:00 Movie, Law Abiding Citizen
17 10:30 Dancing, lunch room 11:45 LUNCH MENU Spinach & Cheese Tortellini w/Tomato Sauce Potato Salad Baked Eggplant Mandarin Oranges 1:00 SALA Appts 1:00 WORKSHOP: Activities for Seniors in the Bay Area.	18 10:30 Dancing, lunch room 10:30 Blood Pressure 11:45 LUNCH MENU Sesame Orange Chicken Brown Rice Green Salad Orange Birthday Cake 1:00 Movie, The Time Traveler's Wife
24 10:30 Dancing, lunch room 11:45 LUNCH MENU Chicken Asparagus Pecan Pasta Caesar Salad Tropical Fruit Cup Sugar-Free Jello 1:00 WORKSHOP: Age related Macular Degeneration.	25 10:30 Dancing, lunch room 10:30 Blood Pressure 11:45 LUNCH MENU Breaded Fish Fillet Whole Grain Roll Sautéed Cabbage & Carrots Sautéed Mushrooms Orange 1:00 Movie, Old Dogs

Strawberry Muffins



INGREDIENTS

1/4 cup canola oil 1/2 cup milk 1 egg 1/2 teaspoon salt

2 teaspoons baking powder 1/2 cup white sugar

1 3/4 cups all-purpose flour 1 cup chopped strawberries

INSTRUCTIONS

- Preheat oven to 375 de-grees F (190 degrees C) oil an 8 cup muffin tin, or use paper liners.
- In a small bowl, combine oil, milk, and egg. Beat lightly. In a large bowl, mix flour, salt, baking powder and sugar. Toss in chopped strawberries and stir to coat with flour. Pour in milk mixture and stir together.
- Fill muffin cups. Bake at 375 degrees F (190 degrees C) for 25 minutes, or until the tops bounce back from the touch. Cool 10 minutes and remove from pans.

Servings Per Recipe: 8

NUTIRITION INFORMATION

Calories: 233 Cholesterol: 28mg Total Fat: 8.2g Sodium: 283mg Total Carbs: 35.9g Dietary Fiber: 1.1g Protein: 4.2g

NUTRITION PROGRAM - The suggested contribution is \$2.50 for people 60 years and over. The meal cost is \$5.00 for people under 60 years old. Lunch is served at 11:45 a.m. Recommended sign in time: 11:15 a.m. First come first served.



= Meal contains more than 1000mg sodium